



FOOD SCOOP

“A Michigan Food & Nutrition Program Edition”

June, 2002

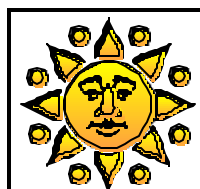
Issue No. 9

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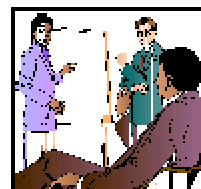
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NEED ASSISTANCE CALL:

School Meals Program	(517) 373-3347
Food Distribution	(517) 373-8642
Fiscal Reporting	(517) 373-0420
Child & Adult Care Food Program	(517) 373-7391
Fax Number	(517) 373-4022





Commodity Chat

School Year 2003/2004 Warehouse Update

The Michigan Department of Education (MDE) is required to bid the warehousing and distribution of all United States Department of Agriculture (USDA) commodity foods for the National School Lunch Program (NSLP). This bid process occurs every five years. The Department of Management and Budget (DMB), Acquisition Services oversees the process for MDE. The contracts were awarded this year to Northern Warehousing, Inc. located in Elmira, Michigan and to TLC, located in Kalamazoo, Michigan. The contracts that have been awarded will be effective July 1, 2002 through June 30, 2003. Both are one year contracts, with four 1- year renewals or extensions.

Each of you received a letter from the MDE which lists the warehousing and delivery charges for SY 2003. Northern Warehousing, Inc. was awarded the contract for Region 1 and Region 3 (map attached). TLC was awarded the contract for Region 2. The factors considered for the award included capabilities (size of company, facilities, delivery vehicles, and staffing), customer service, training, prior experience, reporting capabilities, delivery capabilities, minimum order and price. The award was made to the vendor that offered the best value to the State. Best value is determined by evaluating each vendor based on all of the factors included in the Invitation to Bid and awarding to the vendor that offers the best combination of those factors. The Evaluation Committee felt very strongly that Northern Warehousing Inc. did provide the best value to the

State and that they are very capable of handling the additional volume associated with being awarded Regions 1 and 3. The Northern Warehousing bid was 22% lower than TLC, which translates into considerable cost saving to the school food authorities. In addition, DMB considered the aggregate dollar amount of all products delivered through the warehouses. When the total dollar value of delivering the dry/canned, refrigerated and frozen products were totaled together, Northern Warehousing Inc. was lower than TLC for Region 1 and Region 3. And, TLC had the lowest total for Region 2.

Your cooperation is appreciated as we start School Year 2003. You may receive a call from your new warehouse asking for information on contacts, delivery schedules and site locations. Let's all work together to make School Year 2003 a success.

Please direct any questions you may have to Marla J. Moss at 517-241-4054.

Summer is approaching fast. Now is the time to make arrangements for daily temperature checks of all your coolers and freezers. Please stress the importance to your administrators that someone is designated to perform this task.

Districts are responsible for all USDA foods received. If losses occur, they are required to replace lost product. Because of this, you need assurance that someone has been delegated the duty of checking temperatures on a regular basis.

Storage of Commodities

1. Foods should be stored only in refrigerators and freezers that are working properly and in good repair.

2.Refrigerators and freezers should be thoroughly cleaned and dried before foods are placed in storage for the summer.

3.Where walk-in type refrigerators and freezers are used, foods should not be placed directly on the floor. Foods should be placed on pallets or on shelves, with a ½" space left between the walls and the food containers to insure proper air circulation. To prevent falling and possible damage, foods should be properly stacked.

4.Temperatures in the refrigerators and freezers should be taken and recorded daily. Recording thermometers should be on the outside so that temperatures can be taken and recorded without opening the door.

5.Thermometers and other refrigeration equipment should be checked periodically to insure that they are operating properly. It is desirable that this be done at least twice each week. Malfunctioning equipment should be repaired immediately.

6.After a power failure, refrigerators and freezers should be checked to make sure they are operating properly and that stored foods are in good condition.

7.All refrigerators and freezers should be locked. Keys should be left with the individual in charge of the school. Only authorized personnel should be allowed to check the refrigerators and freezers and take the temperature.

8.Flour and other grain products should be refrigerated during the summer.

9.An effective insect and rodent control program should be maintained in all schools that store food.

10.Any dry storage items not placed in freezers or coolers should be maintained at 50-70 degrees.

11.Temperature reading should be recorded on a sheet of paper in each dry storage area and on each cooler or freezer door.

12.Label and date all food placed in storage, use this food first in the fall.

13.Keep records of all stored food, this will be of use when ordering food supplies for the fall as well as for purposes of accountability. This information will also be of use should losses or theft occur.

MSFSA Industry Committee Summer Social

Come out and join the MSFSA Industry committee in Lansing this summer for some fun and learning on August 8, 2002. The afternoon will start off with a 2-hr workshop, Tasting Tools-Tots To Teens (worth 2 CEU's), tickets to a Lansing LugNuts baseball game including an all-you-can-eat buffet and event T-shirt all for only **\$40.00**. Keep an eye out for your mailing and registration forms coming soon, or check out the MSFSA website or call MSFSA at 1-800-677-8955. **Hit a Home Run, have some fun, and help support Michigan School Food Service.**



Food For Thought

Year End Cost Report FAQ

The Frequently Asked Questions (FAQs) related to SY 2001/02 Year End Report will be made

available on the MDE website by June 7, 2002. The Website address is www.michigan.gov/mde. The FAQ's will be posted under June Food Scoop at the following link: http://www.michigan.gov/mde/1,1607,7-140-6525_6530_6569-19614---,00.html and also under the fiscal reporting link: http://www.michigan.gov/mde/1,1607,7-140-6525_6530_6569-19568---,00.html. Please take note of the answers to questions regarding: sales, tax, capital outlay, depreciation, utilities and pre-paid student accounts. These were especially hot topics at Year End Workshops this year. This report is due **July 19, 2002**.

Special Dietary Needs Manual

The USDA has updated the *Accommodating Children with Special Dietary Needs in the School Nutrition Programs – Guidance for School Food Service Staff* manual. Minor clarifications were made and several obsolete appendices were deleted. However, no substantive changes were made to this manual.

One copy of this revised- manual has been mailed to each School Food Authority.” Additionally, the manual can be found on the USDA website by selecting “guidance” from the left menu bar at www.fns.usda.gov/cnd.

New Web Page

We would like to invite you to check out the new MDE website including the School Support Services web page at

www.michigan.gov/mde/1,1607,7-140-6525_6530_6569---,00.html

We are still under construction and we have not

been officially "launched," but the site is now accessible. If you want to start with MDE's home page and explore around, click on www.michigan.gov/mde. Please feel free to provide feedback to: Dawn Harris, web publisher for School Support Services at harrisdm@michigan.gov We would like your input as to items and links you would find helpful when you visit our site. Make sure you bookmark it, and continue to check back as construction continues.

Promoting Fruit and Vegetable Strategies: Tell us About Your Experience

The National Cancer Institute (NCI) is currently working in collaboration with USDA and other members of the National 5 A Day Partnership on the development of a "How To" Fruit and Vegetable Kit for distribution to school food service directors nationwide. This Kit will provide specific information on how to increase fruit and vegetable offerings and consumption among school children through a variety of strategies, including:

- Salad Bars
- Ala Carte
- Fruit and Vegetable Kiosks
- Classroom Snacks
- After School Snacks
- Vending
- School Stores

To facilitate the Kit's development, we are looking for any information that you may have on any of the above strategies. Have you initiated any programs related to increasing fruit and vegetable availability and consumption? What worked and what didn't work? What were the barriers you may have encountered? What were the benefits? Please tell us about your experience.

Contact us with any information you think may be

helpful so we can compile it and pass it along to the NCI. - FAX: 517/373-4022 ATTN: School



Meals/Fruit and Vegetable Strategies or e-mail: Fruit and Vegetable Strategies to StullL@michigan.gov

It's Not Too Late for HACCP

There are several HACCP Training workshops that will be held throughout the State during the summer months. This is an excellent opportunity for Food Service Directors to receive HACCP training *at no cost*. Each participant will receive a wonderful HACCP manual at the end of the workshop. Please check this issue of Food Scoop for times and locations. Each participant needs to register, using the attached form. Three CEU's will be given for this training. We hope to see you at one of the workshops!

ABC's of Dietary Guidelines for Americans

This on-line training course delivers an understanding of the Dietary Guidelines, 2000, plus offers continuing professional education credits. The course is targeted towards nutrition educators and researchers, dietitians, food service workers, physicians, and other health care professionals who provide food and nutrition education or counseling to the public, as well as for students. To access the course go to: <http://www.dga2000training.usda.gov> or visit the

CNPP website at: <http://www.cnpp.usda.gov>

Advance Quantity Cooking

The Advanced Quantity Cooking Workshop sponsored by the MSU Department of Food Science and Human Nutrition and the Lifelong Education Office of the College of Human Ecology will be held on the MSU campus again this summer from June 25 through June 27, 2002. The workshop provides three days of hands-on experience in a variety of food service areas for food service personnel, cooks and managers. Cost, registration forms and additional information may be obtained by contacting Elaine Williams at (517) 353-7799.

School Meals Application Material

The school meals application packet is being mailed out shortly. The materials are due back to our office on August 16, 2002. Please check with your superintendent's office if you cannot locate the packet. You may also access the forms using the following link:

http://www.michigan.gov/mde/1,1607,7-140-6525_6530_6569-19560--,00.html

<div>June 2002</div> <div>CALENDAR OF EVENTS</div> <div>CHILD NUTRITION PROGRAM</div>		<div>Michigan State Board of Education</div> <div><i>Kathleen N. Straus, President</i></div> <div><i>Sharon L. Gire, Vice President</i></div> <div><i>Michael David Warren Jr., Secretary</i></div> <div><i>Eileen L. Weiser, Treasurer</i></div> <div><i>Marianne Yared McGuire, NASBE Delegate</i></div> <div><i>John C. Austin</i></div> <div><i>Herbert S. Moyer</i></div> <div><i>Sharon Wise</i></div> <div><i>Thomas D. Watkins, Superintendent</i></div> <div><i>Governor John Engler, Ex-Officio</i></div>
June 2002		
10	May Monthly Claim Due	
18	Single Unit Managers & Head Cook Workshop - Location Lansing	
19	Single Unit Managers & Head Cook Workshop - Location Gaylord	
29	April Monthly Claim Deadline	
July 2002		
10	June Monthly Claim Due	
30	May Monthly Claim Deadline	

Locations of HACCP Training

Location	Date	Time	Registration Deadline
Van Buren County ISD (Lawrence)/Diann Tosh	Wednesday, June 12	8:00 am - 11:00 am	May 22
Oakland ISD/Mary Claya	Thursday, June 13	1:00 pm - 4:00 pm	May 23
Alpena/Marvin Bradow	MONDAY, JUNE 17*	11:00 am - 2:30 pm	May 24
GRPS Food & Nutrition Center (Grand Rapids)/Amy Klinkoski & Faith Hewett	Tuesday, June 18	Noon - 3:00 pm	May 28
Grayling/Janet Gaffke	Wednesday, June 19	3:30 pm - 6:30 pm	May 29
Wayne County RESA (Wayne)/Chuck Wolford	Tuesday, June 25	9:00 am - 12:00 noon	June 4
Okemos High School/Paula Kerr & Cheryl Schubel	Tuesday, June 25	9:00 am - 12:00 noon	June 4
Oceana ISD (Hart)/Dan Gorman & Katie Petersen	Monday, August 5	8:00 am - 12:00 noon	July 15
GRPS Food & Nutrition Center (Grand Rapids)/Amy Klinkoski & Faith Hewett	Tuesday, August 13	Noon - 3:00 pm	July 23
Macomb ISD/Mary Claya	Friday, August 16	1:00 pm - 4:00 pm	July 26

NOTE: There will be other sites/locations for HACCP Training. The above listing is not all inclusive. As sites are added, they will be published in the Food Scoop. We are anticipating additional workshop sites in the U.P.

HACCP training is available to all Food Service Directors and Single Unit Managers *at no charge*. Please use the attached form to register. *CEU's will be offered for this training*. Instructor will have CEU sign up form at each workshop.

***NOTE CHANGE OF DATE**

Registration for HACCP Training

Name: _____

Position: _____

School District: _____

Business Address: _____

Business Phone #: _____

Business E-mail Address: _____

Location of HACCP Training site that you would like to attend:

G June 12, 2002 Van Buren County ISD	G June 25, 2002 Wayne County RESA
G June 13, 2002 Oakland ISD	G June 25, 2002 Okemos
G June 17, 2002 Alpena	G August 5, 2002 Oceana ISD
G June 18, 2002 Grand Rapids F & N Center	G August 13, 2002 Grand Rapids F & N Center
G June 19, 2002 Grayling	G August 16, 2002 Macomb ISD

Please provide the following:

Home Phone #: _____

Home Address: _____

Home E-mail Address: _____

Please circle the best method to reach you during the summer:

Home Phone

Home Mail

Home E-mail

MDE will send a confirmation of training for the site you chose via a letter by mail if no e-mail address is provided. Exact addresses of the site locations will be sent to each participant.

This training is provided at ***no charge***. Each participant will receive a HACCP manual at the training. Need further information? Please call Renee Cratty at 517/373-8642

To FAX your registration: 517-373-4022, ATTN: Renee` Cratty

To mail your registration: ATTN: Renee` Cratty

Office of School Support Services

Department of Education

P.O. Box 30008

Lansing, MI 48909

Code	Commodity Name	Bonus	Case Wt.	Value\$/Lb	Value\$/Case
002	ALMONDS ROASTED	B	25.0#	\$ 1.6061	\$ 40.15
010	APPLE JUICE 12/46OZ		37.5#	\$ 0.2774	\$ 10.40
018	APPLE SLICES 6#10		39.0#	\$ 0.3826	\$ 14.92
011	APPLE SLICES 6#10	B	39.0#	\$ 0.3826	\$ 14.92
037	APPLE SLICES FRZ (DETROIT ONLY)		30.0#	\$ 0.2566	\$ 7.70
014	APPLES FRESH		38.5#	\$ 0.3016	\$ 11.61 (new 10/01)
020	APPLESAUCE 6#10		40.5#	\$ 0.2612	\$ 10.58
017	APPLESAUCE 6#10	B	40.5#	\$ 0.2612	\$ 10.58
046	APRICOTS 6#10	B	40.5#	\$ 0.4422	\$ 17.91
606	BEANS BLACK TURTLE CND 6#10		40.5#	\$ 0.2006	\$ 8.12
074	BEANS BLKEYE CND 6#10	B	40.5#	\$ 0.2364	\$ 9.57
052	BEANS CND RD KIDNEY 6#10		40.5#	\$ 0.2098	\$ 8.50
636	BEANS GARBANZO CND 6#10		40.5#	\$ 0.2186	\$ 8.85
055	BEANS GREEN 6#10		38.0#	\$ 0.2425	\$ 9.22
062	BEANS GREEN FRZ 30# CS		30.0#	\$ 0.4070	\$ 12.21
039	BEANS GRT NORTH CND 6#10		40.5#	\$ 0.2069	\$ 8.38
003	BEANS REFRIED 6#10		42.0#	\$ 0.2579	\$ 10.83
631	BEANS SMALL RED 6#10		40.5#	\$ 0.2012	\$ 8.15
090	BEANS VEGETARIAN 6#10		40.5#	\$ 0.1981	\$ 8.02
217	BEEF 36# CS		36.0#	\$ 1.1161	\$ 40.18
163	BEEF FRZ 40# CS		40.0#	\$ 1.2704	\$ 50.82
115	BEEF NJ 24/29OZ		43.5#	\$ 1.5057	\$ 65.50
146	BLUEBERRIES CULT 30# CS	B	30.0#	\$ 0.5623	\$ 16.87
141	BLUEBERRIES WILD IQF	B	30.0#	\$ 0.7767	\$ 23.30 (new 12/01)
684	CARROTS 6#10		39.5#	\$ 0.3165	\$ 12.50
028	CARROTS FRZ 30# CS		30.0#	\$ 0.2765	\$ 8.29
169	CHEESE CHEDDAR SHRD 6/5#		30.0#	\$ 1.8894	\$ 56.68
112	CHEESE MOZZ FRZ 3/20#		60.0#	\$ 1.2312	\$ 73.87
585	CHEESE MOZZ FRZ 8/6#		48.0#	\$ 1.7293	\$ 83.00
121	CHEESE MOZZ FRZ LBS		VARIABLE	\$ 1.2090	N/A
685	CHEESE MOZZ SHRD 30#		30.0#	\$ 1.7948	\$ 53.84
215	CHEESE PROCESSED 6/5#		30.0#	\$ 1.7131	\$ 51.39
154	CHEESE PROCESSED SLICED 6/5#		30.0#	\$ 1.7249	\$ 51.75
097	CHERRIES DRIED 4/4#	B	16.0#	\$ 4.3490	\$ 69.58
608	CHIX FAJITA 6/5#		30.0#	\$ 1.7738	\$ 53.21
717	CHIX FAJITA-SOC 30#		30.0#	\$ 1.6460	\$ 49.38 (new 2/02)
192	CHIX FRZ DICED 4/10#		40.*	\$ 1.7031	\$ 68.12
131	CHIX FRZ DICED 4/10#	B	40.*	\$ 1.7031	\$ 68.12
166	CHIX GRILL PTY SOC LBS		VARIABLE	\$ 0.5344	N/A
209	CORN COB 30#CS		30.0#	\$ 0.3316	\$ 9.95
204	CORN FRZ 30# CS		30.0#	\$ 0.3512	\$ 10.54
201	CORN LQD 6#10		39.75#	\$ 0.3996	\$ 15.88
059	CORN VAC CND 6#10		28.125#	\$ 0.5605	\$ 15.76
496	CRANBERRY DRIED 5/5#	B	25.0#	\$ 1.8944	\$ 47.36
289	CRANBERRY SAUCE 6#10	B	48.0#	\$ 0.2804	\$ 13.46
227	EGGS WHOLE FRZ 6#5		30.0#	\$ 0.5053	\$ 15.16
269	FLOUR AP 4/10#		40.0#	\$ 0.1222	\$ 4.89
261	FLOUR BHW 50		50.0#	\$ 0.1348	\$ 6.74
134	FLOUR BAKERY MIX 6/5#		30.0#	\$ 0.3229	\$ 9.69
264	FLOUR BREAD 50#		50.0#	\$ 0.1316	\$ 6.58
325	FRUIT MIX 6#10		39.75#	\$ 0.5333	\$ 21.20
290	GRAPE JUICE 12/46OZ		38.0#	\$ 0.5146	\$ 19.56
295	GRAPEFRUIT JUICE 12/46OZ		37.0#	\$ 0.2561	\$ 9.47
298	HAM COOKED		VARIABLE	\$ 1.6000	N/A
311	MACARONI 20# CS		20.0#	\$ 0.2626	\$ 5.25
320	MILK NFD BULK 25KG	B	55.115#	\$ 1.0156	\$ 55.97
330	OATS ROLLED 12/3#		36.0#	\$ 0.3579	\$ 12.88

Code	Commodity Name	Bonus	Case Wt.	Value\$/Lb	Value\$/Case
345	ORANGE JUICE 12/46OZ		37.5#	\$ 0.2793	10.47
337	ORANGES FRESH		36.5#	\$ 0.2545	9.29
353	PEACH CUP FRZ 96/40Z		24.0#	\$ 0.8395	20.15
354	PEACHES CLING DICED 6/#10		39.75#	\$ 0.4673	18.58
106	PEACHES CLING DICED 6/#10	B	39.75#	\$ 0.4673	18.58
044	PEACHES SLC CLING 6/#10		39.75#	\$ 0.4861	19.32
344	PEACHES SLC CLING 6/#10	B	39.75#	\$ 0.4861	19.32
576	PEANUT BUTTER 6/5#		30.0#	\$ 0.8512	25.54
196	PEARS DICED 6/#10		39.5#	\$ 0.4144	16.37
054	PEARS HALVES 6/#10		39.5#	\$ 0.4428	17.49
157	PEARS SLC 6/#10		39.5#	\$ 0.4314	17.04
377	PEARS SLC 6/#10	B	39.5#	\$ 0.4314	17.04
385	PEAS 6/#10		39.5#	\$ 0.4409	17.41
387	PEAS FRZ 30# CS		30.0#	\$ 0.2919	8.76
193	PINEAPPLE CHUNKS 6/#10		39.75#	\$ 0.5706	22.68
292	PINEAPPLE TIDBITS 6/#10		39.75#	\$ 0.5663	22.51
105	PORK 36 FRZ 36# CS		36.0#	\$ 0.7623	27.44
404	PORK FRZ		40.0#	\$ 0.7623	30.49
410	POTATO ROUNDS 6/5#		30.0#	\$ 0.3373	10.12
416	POTATO WEDGES 6/5#		30.0#	\$ 0.2767	8.30
419	POTATO BAKING FRESH 50#		50.0#	\$ 0.1308	6.54
409	POTATO BAKING FRESH 50#	B	50.0#	\$ 0.1308	6.54
408	POTATO DEHY 6/5#	B	30.0#	\$ 0.4602	13.81
657	POTATOES DEHY SLC 4/#5	B	20.0#	\$ 0.8151	16.30
568	POTATOES GRANULES 10/48OZ	B	30.0#	\$ 0.6470	19.41 (new 1/02)
415	POTATOES OVEN 6/5#		30.0#	\$ 0.2881	8.64
445	RAISINS 144/1.3OZ	B	12.0#	\$ 0.8691	10.43
552	RICE LONG GRAIN 25#		25.0#	\$ 0.1716	4.29
454	ROTINI MACARONI 20# CS		20.0#	\$ 0.2784	5.57
340	SALAD (VEG) OIL 6/1GAL		46.2#	\$ 0.3271	15.11
479	SALSA 6/#10		39.75#	\$ 0.3740	14.87
465	SHORTENING 12/3#		36.0#	\$ 0.4270	15.37
155	SHORTENING LIQ 6/1GAL		46.2#	\$ 0.2854	13.18
470	SPAGHETTI 20# CS		20.0#	\$ 0.2626	5.25
441	SPAGHETTI SAUCE 6/#10		39.75#	\$ 0.2515	10.00
478	STRAWBERRIES FRZ	B	30.0#	\$ 0.5518	16.55
484	STRAWBERRIES SLC	B	30.0#	\$ 0.4988	14.96
104	SWEET POTATOES 6/#10		40.5#	\$ 0.4157	16.84
480	SWEET POTATOES 6/#10	B	40.5#	\$ 0.4157	16.84
490	TOMATO PASTE 6/#10		41.625#	\$ 0.4431	18.44
527	TOMATO SAUCE 6/#10		39.75#	\$ 0.2450	9.74
507	TOMATO SAUCE 6/#10	B	39.75#	\$ 0.2450	9.74
491	TOMATOES 6/#10		38.25#	\$ 0.2676	10.24
512	TOMATOES DICED 6/#10		38.25#	\$ 0.2949	11.28
589	TRAIL MIX FTR-NUT 5/5#	B	25.0#	\$ 1.7441	43.60
493	TUNA CND 6/66.5OZ	B	24.937#	\$ 1.2088	30.14
610	TURKEY BREAST DELI		VARIABLE	\$ 1.7070	N/A
035	TURKEY GROUND E 40# CS		40.0#	\$ 0.4938	19.75
553	TURKEY HAM SMKD FRZ		VARIABLE	\$ 0.8814	N/A
110	TURKEY-ROASTS LBS		VARIABLE	\$ 1.2313	N/A
504	TURKEY-ROASTS LBS	B	VARIABLE	\$ 1.2313	N/A
525	TURKEY ROAST SLC SOC LBS		VARIABLE	\$ 1.2888	N/A
531	TURKEY TACO FILLING		VARIABLE	\$ 1.1084	N/A (new 11/01)
519	WALNUTS	B	30.0#	\$ 1.3958	41.87
750	WALNUTS ENG PC 24/1#	B	24.0#	\$ 1.7261	41.43

*Extended by pound on SM-4221 delivery receipt

Code	Commodity Name	Bonus	Case Wt. Value\$/Lb	Value\$/Case
PROCESSED FOOD				
605	APPLE TURNOVER IQF/80	B	18.75#	\$ 1.17
663	APRICOT APPLESAUCE	B	24.0#	\$ 5.55
029	BBQ SAUCE E 4/1GAL		38.16#	\$ 2.61
622	BEANS REFRIED 25# CS		25.0#	\$ 4.61
129	BEEF PATTY, PLEVA, RAW 20#		20.0#	\$ 26.29
168	BEEF PTTY PLEVA CKD 140/2.5OZ		20.0#	\$ 50.10
718	BEEF SPAGHETTI SAUCE	B	30.0#	\$ 20.09 (new 5/02)
656	BEEF STEAK FLAME BRLD 116/CS		17.4#	\$ 35.03
710	BLUEBERRY APPLESAUCE CUPS	B	24.0#	\$ 8.00 (new 1/02)
099	BLUEBERRY PIE FILLING	B	42.0#	\$ 22.21 (new 1/02)
235	BLUEBERRY TURNOVER	B	18.75#	\$ 1.26
647	BOSCO BREAD STICKS		13.5#	\$ 5.83
107	BREAD STIX PRE-BAKED 180/1.8OZ		20.25#	\$ 2.39
650	BREADED MOZZARELLA STICKS		12.0#	\$ 7.73
645	BREADED PORK PATTY		20.45#	\$ 15.69
715	BREAKFAST SAUSAGE ROLL 240/2OZ		30.0#	\$ 11.03 (new 2/02)
092	BUBBLE GUM SHERBERT 96/4OZ	B	24.0#	\$ 7.11
438	BURRITO PROK/CHS 60/5.3OZ		19.88#	\$ 7.73
064	BUTTERMILK DRESSING LO CAL		35.6#	\$ 1.49
655	CHEDDAR CHEESE SAUCE 6/5#		30.0#	\$ 20.95
585	CHEESE MOZZ FRZ 8/6#		48.0#	\$ 83.00
232	CHEESE SHRD SHARP YELLOW AMER		20.0#	\$ 23.30
603	CHERRY APPLESAUCE 96/4OZ	B	24.0#	\$ 7.46
331	CHERRY SORBET CUP 96/2.5OZ		15.0#	\$ 3.48
321	CHERRY TURNOVER	B	18.75#	\$ 2.97
561	CHILI WITH BEANS 30# CS		30.0#	\$ 13.03
187	CHICK NUGGTS 40#CS PRC		40.0#	\$ 16.85
662	CHICKEN RINGS		12.75#	\$ 3.96
139	CHIX PTTY BRD TYSON 115/		26.01#	\$ 6.69
669	CHOCOLATE MALT CUP	B	9.18#	\$ 0.70
670	CININAMON APPLESAUCE 96/4OZ	B	24.0#	\$ 7.31
611	COLBY CHEESE OMELET 225/2OZ		29.5#	\$ 12.83
214	COLESLAW DRESSING		35.52#	\$ 2.08
243	COLESLAW DRESG LO-CAL (DETROIT		35.52#	\$ 1.99
668	COOKIE'N CREAM MALT CUP	B	9.45#	\$ 0.82
259	DANISH APRICOT LOFAT 36CT.	B	5.8#	\$ 1.33
599	EGG DICED 20# CS		20.0#	\$ 10.30
609	EGG PATTY GRILLED 240/1.5OZ		18.75#	\$ 8.37
236	EGGS SCRAMBLED HEAT & SERVE		20.0#	\$ 10.35
194	FLOUR TORTILLA 6" 288/		16.0#	\$ 2.60
144	FLOUR TORTILLA 8" 288/		22.0#	\$ 3.58
247	FRENCH LO-CAL 4/1GAL		35.8#	\$ 0.33
403	FRENCH TOAST STIX 16#CS		16.0#	\$ 2.17
094	FRONTIER FRENCH 4/1GAL		36.28#	\$ 3.24
297	GOLDEN ITALIAN 4/1GAL		33.8#	\$ 1.05
283	GOLDEN ITALIAN LO-CAL 4/1GAL		35.8#	\$ 0.82
272	HONEY MUSTARD DIP		18.32#	\$ 0.32
453	15" ITALIAN PEPP PIZZA		24.75#	\$ 6.86
672	LUNCH MUNCH STRAWBERRY DELITE	B	4.07#	\$ 0.31
615	MACARONI & CHEESE 30#CS		30.0#	\$ 10.35
665	MINI ICE CREAM SANDWICH	B	11.34#	\$ 0.48
326	MUFFIN APPLE RAISIN 96/2OZ	B	12.0#	\$ 1.18
713	MUFFIN BLUEBERRY	B	10.8#	\$ 1.50 (new 1/02)
268	MUFFIN BLUEBERRY LO-FAT 96/2OZ	B	12.0#	\$ 0.87
429	MUFFIN CARROT RSN 96/2OZ	B	12.0#	\$ 1.18
355	MUFFIN CHRRY 96/2OZ	B	12.0#	\$ 1.56

Code	Commodity Name	Bonus	Case Wt. Value\$/Lb	Value\$/Case
593	MUFFIN CHOC CHIP 96/20Z	B	12.0#	\$ 0.87
680	MUFFIN ORANGE BERRY 96/20Z	B	12.0#	\$ 4.15
329	MUFFIN RAISIN SPICE 96/20Z	B	12.0#	\$ 1.18
687	ORANGE JUICE PC-CARTON		24.0#	\$ 2.86 (new 11/01)
688	ORANGE JUICE PC-CUPS		13.08#	\$ 1.49 (new 11/01)
275	PB J EZ JAMMERS		12.6#	\$ 3.87
621	PEACH TURNOVER		18.75#	\$ 3.05
388	PIZZA BAGEL W/PEPPERONI 60/5.3OZ		20.625#	\$ 8.12
389	PIZZA BAGEL PEPP MYLAR 60/5.3OZ		20.625#	\$ 8.12
274	PIZZA BOAT 72/2.3OZ		23.85#	\$ 13.24
108	PIZZA BOAT MYLAR 72/5.3OZ		23.85#	\$ 13.24
469	PORK BREADED PTTY 30# CS		30.0#	\$ 13.43
667	PORK RIB-B-Q		24.0#	\$ 23.87
522	PORK SAUSAGE PTTY PLEVA 128/1.5OZ		12.0#	\$ 11.87
401	PORK RIB NIBBLERS		15.0#	\$ 12.63
414	QUESADILLA PORK/CHS 60/4.8OZ		18.0#	\$ 7.73
671	RAINBOW MALT CUP	B	9.17#	\$ 0.67
418	RANCH DIP 16.9# CS		16.88#	\$ 1.35
347	RANCH DRESSING 4/1GAL		33.2#	\$ 2.96
359	SALAD DRESSING 4/1GAL		33.2#	\$ 2.29
458	SALAD DRESSING LO-CAL 4/1GAL		33.2#	\$ 0.84
370	SHAKE CHOC. DAIRY 50/8 OZ	B	28.0#	\$ 4.22
716	SMOKE BREAKFAST SAUSAGE		10.0#	\$ 7.35 (new 2/02)
548	SPAGHETTI SAUCE W/BEEF FRZ		30.0#	\$ 18.98
711	SPAGHETTI SAUCE W/PORK		30.0#	\$ 14.18 (new 1/02)
653	STRAWBERRY CUP		24.0#	\$ 12.87
654	STUFFED PIZZA DIPPER		25.0#	\$ 15.48
627	SUB MINI BUN 96/5" CS		11.88#	\$ 1.01
590	SUB SANWCH BUN 96/6" CS		18.9#	\$ 1.60
719	TACO FILLING BEEF	B	30.0#	\$ 24.11 (new 5/02)
559	TACO MEAT BEEF 30#CS		30.0#	\$ 22.78
643	TACO MEAT PORK		30.0#	\$ 16.72
545	TACO SAUCE AP 4/1 GAL		35.12#	\$ 2.59
619	TOAST GLAZED CINNAMON		30.47#	\$ 8.38
661	TOAST TEXAS CHEESE 72/5OZ		22.5#	\$ 10.31
635	TOAST TEXAS CINNAMON 84/2.8OZ		14.7#	\$ 1.07
714	TORTILLA PIECES-INDIVIDUAL 2OZ		6.25#	\$ 1.17 (new 1/02)
518	TORTILLA PIECES 8# CS		8.0#	\$ 1.40
499	TRKY BOLOGNA		20.0#	\$ 10.55
506	TRKY BREAST LOG CKD LB		VARIABLE	0.5001/LB
406	TRKY GROUND PROC		40.0#	\$ 24.32
620	TRKY MINI CORN DOG NGGTS 10#CS		10.0#	\$ 2.95
666	UNCRUSTABLE PNUT BTTR JELLY		21.6#	\$ 7.37
640	YOGURT STRAWBERRY (DETROIT		6.0#	\$ 0.77
642	YOGURT RASBERRY (DETROIT ONLY)		6.0#	\$ 0.77

Please Note: The value figures for processed items reflect **only** the value of the USDA commodity contained in each product.

Code	DOD Commodity	Case/wt	Value/case
084	APPLES FRESH DOD	40.0#	\$ 13.50
103	CARROTS FRESH DOD	24.0#	\$ 14.10
691	COLE SLAW DOD	20.0#	\$ 10.30
690	GRAPES RED FRESH DOD	20.0#	\$ 16.19
267	ORANGES FRESH DOD	35.0#	\$ 12.24
443	PEARS FRESH DOD(TLC ONLY)	40.0#	\$ 14.53
698	PEARS FRESH DOD(NRT ONLY)	44.0#	\$ 23.28
467	POTATOES FRESH DOD	50.0#	\$ 12.24
697	TOMATO FRESH 60CT. DOD	20.0#	\$ 12.91

STATEWIDE TRAINING PROGRAM CLASS SCHEDULE 2002

**NOTE: All registrations must be in the MDE office before the deadline dates --
registrations received after the deadline dates will be returned!**

SCHOOL FOOD SERVICE BASICS - 100

Fee: Member \$18.00 and Non-Member \$25.00

Location	Dates	Times
Genesee ISD Health & Nutrition Services 5089 Pilgrim Road Flint, MI 48507 <i>Deadline: July 30, 2002</i>	August 14, 15, 2002	8:00 a.m. - 2:30 p.m.
Lincoln High School 7425 Willis Road Ypsilanti, MI 48197 <i>Deadline: August 5, 2002</i>	August 20, 21, 22, 2002	12:30 p.m. - 4:00 p.m. (20th) 12:30 p.m. - 3:30 p.m. (21st) 12:30 p.m. - 3:30 p.m. (22nd)
Mason-Lake ISD Boardroom 2130 West US-10 Ludington, MI 49431 <i>Deadline: September 11, 2002</i>	September 25, 26, 2002	3:00 p.m. - 8:00 p.m.

SANITATION AND FOOD SAFETY - 130

Fee: Member \$18.00 and Non-Member \$25.00

Location	Dates	Times
Genesee ISD Health & Nutrition Services 5089 Pilgrim Road Flint, MI 48507 <i>Deadline: July 23, 2002</i>	August 7, 8, 2002	8:00 a.m. - 2:30 p.m.
	THIS CLASS IS FILLED.	
Anchor Bay High School Shoreliner Conference Room 48650 Sugarbush Road New Baltimore, MI 48047-3299 <i>Deadline: August 20, 2002</i>	September 3, 10, 24 and October 1, 2002	3:00 p.m. - 5:30 p.m.
Mason-Lake ISD Boardroom 2130 West US-10 Ludington, MI 49431 <i>Deadline: September 4, 2002</i>	September 18, 19, 2002	3:00 p.m. - 8:00 p.m.

SUCCESSFUL COMMUNICATIONS - 140**Fee: Member \$18.00 and Non-Member \$25.00**

Location	Dates	Times
Genesee ISD Health & Nutrition Services 5089 Pilgrim Road Flint, MI 48507 <i>Deadline: July 16, 2002</i>	August 1, 2, 2002	8:00 a.m. - 2:30 p.m.

PRINCIPLES OF FOOD PREPARATION - 150**Fee: Member \$18.00 and Non-Member \$25.00*****Prerequisite: Sanitation & Safety - 120 or Sanitation & Food Safety - 130******Please bring a calculator to class.***

Location	Dates	Times
Brighton High School Cafeteria 7878 Brighton High School Brighton, MI 48166 <i>Deadline: July 22, 2002</i>	August 6, 7, 2002	8:30 a.m. - 2:30 p.m.

Genesee ISD Health & Nutrition Services 5089 Pilgrim Road Flint, MI 48507 <i>Deadline: July 28, 2002</i>	August 12, 13, 2002	8:00 a.m. - 2:30 p.m.
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COST CONTROL - 440**Fee: \$40.00**

Location	Dates	Times
Genesee ISD Health & Nutrition Services 5089 Pilgrim Road Flint, MI 48507 <i>Deadline: July 30, 2002</i>	August 14, 15, 2002	8:00 a.m. - 3:30 p.m.
		PLEASE NOTE NEW TIME!
Livingston ISD 1425 W. Grand River Howell, MI 48843 <i>Deadline: September 10, 2002</i>	Sept. 24, 25, 26, 2002	3:00 p.m. - 7:30 p.m.
		PLEASE NOTE NEW DATES & TIME!

Use one form and one check per class.

All registrations are accepted on a first-come, first-served basis. If this class is filled, the registration form and check will be returned to you. **Confirmation letters will NOT be mailed.** Assume that you are registered unless otherwise notified.

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[Copy as necessary]

Statewide Training Program

Multi-Registration Form

Use one form and one check per class.

Class Name: _____ Class Location: _____ Class Date(s): _____				SCHOOL DISTRICT: PHONE:		DISTRICT NUMBER:	
Last Name	First Name	Social Security #	Home Telephone #	Home Address (Street, City, Zip)	MSFSA #	Fee Per Student	
1							
2							
3							
4							
5							
Check the type of menu planning method you use:							
<div style="display: flex; justify-content: space-between;"><div>▪ Food Based - Traditional</div><div>▪ Nutrient Standard</div></div> <div style="display: flex; justify-content: space-between;"><div>▪ Food Based - Enhanced</div><div>▪ Assisted NSMP</div></div>							
Total the right-hand column and attach a separate check for this amount only. L L L L L L L L L L L L L L L L						\$	
Make checks payable to <u>MSFSA</u>.							
<div style="border: 2px solid black; padding: 10px;"><p><i>Make checks payable to <u>MSFSA</u> and mail to: Michigan Department of Education</i></p><p style="text-align: center;"><i>Statewide Training Program - School Meals Program</i></p><p style="text-align: center;"><i>P.O. Box 30008, Lansing, MI 48909</i></p><p><i>To complete your registration, we must receive a check or purchase order number by the deadline.</i></p><p><i>You may fax this information to (517) 373-4022.</i></p></div>							

All registrations are accepted on a first-come, first-served basis. If this class is filled, the registration form and check will be returned to you. **Confirmation letters will NOT be mailed.** Assume that you are registered unless otherwise notified.

For Michigan Department of Education Use Only	Check #	" School " Personal	Amount	\$
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[Copy as necessary]